



OPTIMUM 9400 3RD GENERATION

High-Speed Blender



USER MANUAL

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WELCOME TO YOUR OPTIMUM 9400 3RD GENERATION

Get ready to dial up your blending with the Optimum 9400 3rd Generation. This powerhouse will bring simplicity and versatility to all your kitchen creations. Whether you're making nutritious smoothies, preparing hearty soups, or whipping up homemade nut butters, the Optimum 9400 3rd Generation will help you get the best results.

The Optimum 9400 3rd Generation combines advanced blending technology with a high-performance motor and specially designed stainless-steel blades to deliver perfect blends every time. This powerhouse can tackle everything from tough ingredients like ice and frozen fruits to delicate herbs and spices, effortlessly transforming them into silky soups, luscious sauces, perfectly blended smoothies and more.

For added convenience, the Optimum 9400 3rd Generation features a variable speed dial with 12 settings, allowing precise control for any recipe. Its sleek, ergonomic design not only looks stylish on your bench, but also makes it quick and easy to use.

Whether you love cooking or just starting out in the kitchen, the Optimum 9400 3rd Generation is ready to help bring your favorite recipes to life. Take a moment to explore everything your new blender can do. Before you start blending up a storm, please read these instructions for your safety and to achieve the best results every time.

SAFETY FIRST

Before using the Optimum 9400 3rd Generation, please read these instructions thoroughly. Be sure to keep the instructions, warranty, receipt, original box and packaging. If you pass this appliance on to someone else, remember to include this user manual and store these instructions for future reference.

1. Check if the voltage indicated on the Optimum 9400 3rd Generation corresponds to the local mains voltage before you connect the appliance.
2. Only connect the appliance to an earthed power socket. Always make sure that the power plug is inserted into the power socket properly.
3. Appliances can be dangerous if they are used incorrectly. Please ensure that anyone who uses the Optimum 9400 3rd Generation clearly understands how to operate it safely to avoid potential hazards.
4. The Optimum 9400 3rd Generation is not a toy. Do not allow children to use it and keep it and the cord that comes with it out of their reach.
5. Switch off the Optimum 9400 3rd Generation and disconnect it from any power supply when not in use.
6. When cleaning or putting it away, or if the Optimum 9400 3rd Generation is not being used, switch off the appliance and always pull out the plug from the socket and not the cable.
7. Do not operate the Optimum 9400 3rd Generation without supervision. If you should leave the workstation, always switch the Optimum 9400 3rd Generation off or remove the plug from the socket.
8. Check the Optimum 9400 3rd Generation and the cord for damage on a regular basis. Do not use the appliance if it is damaged. Do not try to repair the appliance on your own. Always contact an authorised technician. If the cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
9. Any damage to components, including the start/stop switch, variable speed dial, pulse switch, cushion pad, drive socket, blade assembly, base plate, jug shell, lid, lid insert and tamper tool, can make the appliance less safe to use. Regularly check all components for damage or cracks and if you find something wrong, stop using the appliance and contact after sales support.
10. Parts and accessories, other than those supplied with the Optimum 9400 3rd Generation, should not be used when operating the appliance. Misuse may damage the appliance and void the warranty.
11. Do not use the Optimum 9400 3rd Generation outdoors.
12. Keep the Optimum 9400 3rd Generation away from sources of heat, direct sunlight, humidity and sharp edges.
13. Do not use the Optimum 9400 3rd Generation with wet hands or bare feet, as it contains electrical components. Never put the blender base into any liquid or water. If the appliance is humid or wet, unplug it immediately to avoid electrical shock.
14. Thoroughly clean all parts that will come into contact with food before you use the Optimum 9400 3rd Generation for the first time. Cleaning instructions can be found in the cleaning and maintenance section.
15. Use warm water and mild detergents to clean all parts which come into direct contact with ingredients after every use. Do not use abrasive materials, harsh cleaners or corrosive liquids (e.g. acids, acetone, etc.) to clean the blender.
16. Do not use a water jet machine to clean the blender. Please refer to the cleaning and maintenance section for proper instructions.
17. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.

SAFETY FIRST

18. Dropping the Optimum 9400 3rd Generation or allowing it to fall can seriously damage it. Place it on a stable, flat surface like a bench or table and ensure that it is at a safe distance from the edge to avoid falling.
19. Always ensure the cushion pad is securely in place before operating the blender.
20. Before operating, ensure the blade assembly cog and drive socket are properly aligned and connected. If not, remove the blender jug and try again.
21. The blender jug must be placed flat on the blender base before use. Before starting, make sure the blender jug is securely in position.
22. Always use the blender with the lid securely in place.
23. Do not place ingredients above 95°C into the blender jug, as temperatures above this may cause the jug to melt.
24. Avoid adding boiling water or liquids to the blender jug.
25. Avoid blending carbonated liquids, as this may cause injury.
26. To prevent overflowing, never fill the jug past the max fill line. If it overflows, remove some ingredients until it's below the max fill line and resume blending. Do not operate the blender if it is overflowing.
27. Avoid coming into contact with moving parts.
28. If the Optimum 9400 3rd Generation stops unexpectedly or appears to malfunction, switch off the power supply, unplug it from power and stop using it immediately. Seek professional advice from the manufacturer, its service agent or a similarly qualified person to identify the fault and make any repairs.
29. After using the blender at maximum speed, allow a 5 minute cooling period before starting another cycle at maximum speed. After two cycles, let the blender cool down for 15-30 minutes to return to a safe operating temperature.
30. Avoid touching the blade assembly cog or drive socket after blending, as they may be hot.
31. In order to ensure your children's safety, please keep all packaging, plastic bags, boxes, polystyrene out of their reach. CAUTION: Do not allow small children to play with the plastic as there is a danger of suffocation.
32. When using the blender, the Optimum 9400 3rd Generation can be used by children aged 8 years and above if they have been given supervision or instruction concerning the use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged 8 years and above and are supervised. Keep the blender and its cord out of reach of children aged less than 8 years.
33. The Optimum 9400 3rd Generation is not intended for use by personnel with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or have been given instruction concerning the use of the blender by a person responsible for their safety and they understand the hazards involved.
34. Do not interfere with any safety micro switches.
35. Do not operate the Optimum 9400 3rd Generation unattended or near edge of work surface.
36. Do not place hands, fingers or utensils in the blender jug of the Optimum 9400 3rd Generation unless the blender is unplugged from power and the motor has come to a complete stop.
37. To avoid personal injury, never use hands or fingers to remove ingredients from the blender jug.
38. The use of attachments not recommended by Optimum may cause fire, electrical shock or injury.
39. Do not use an extension cord.
40. When using the Optimum 9400 3rd Generation, never operate the blender continuously for more than 7 minutes.
41. Use the Optimum 9400 3rd Generation only for its intended function.
42. If the Optimum 9400 3rd Generation does not work properly, unplug it immediately and contact after sales support.

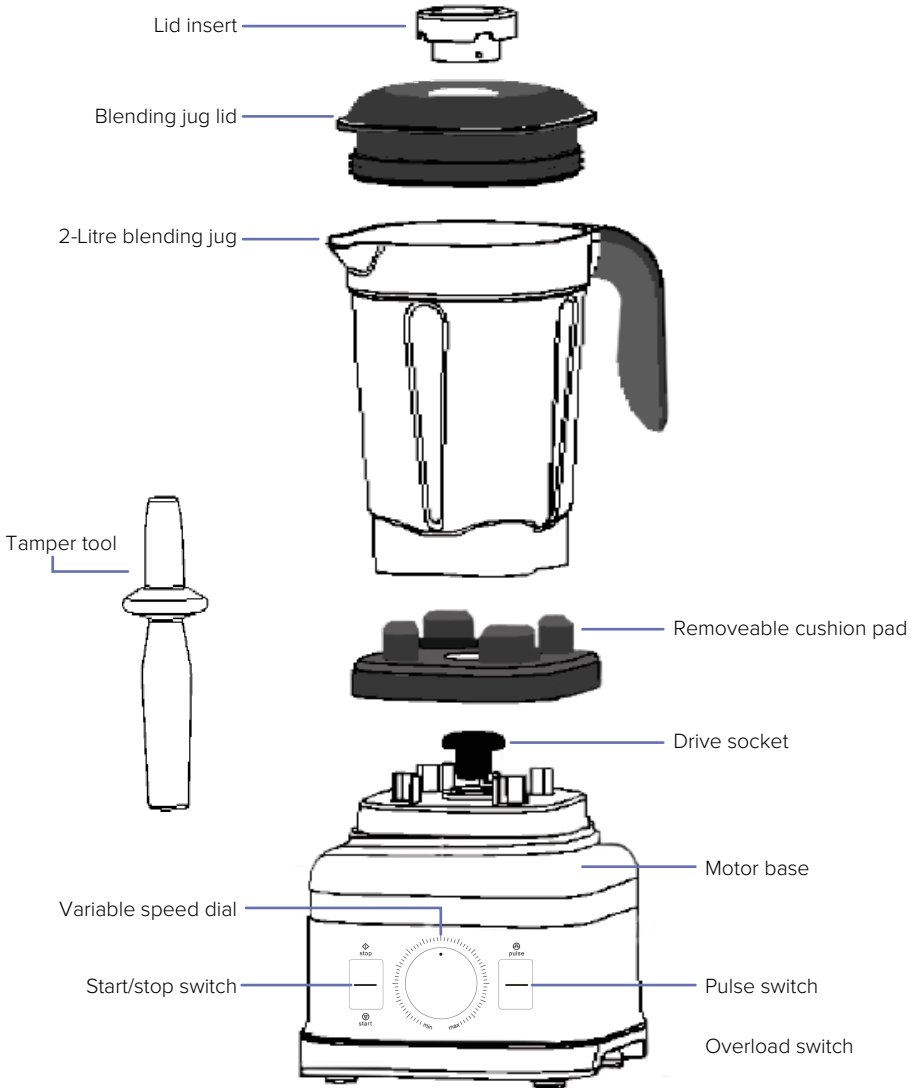
SAFETY FIRST

43. After blending for long periods, the jug contents may become hot. Be sure to allow it to cool completely before cleaning to avoid burns.
44. Do not move the Optimum 9400 3rd Generation while it is in operation.
45. Always handle the blades with care, as they are sharp.
46. It is recommended to wear ear protection during extended use.
47. Blending times may vary based on the quantity and temperature of the ingredients in the jug.

ELECTRICAL REQUIREMENTS: YOUR OPTIMUM 9400 3RD GENERATION OPERATES ON A REGULAR 220-240 VOLT A.C., 50 HERTZ HOUSE CURRENT. THE WATTAGE RATING IS DETERMINED BY USING THE ATTACHMENT THAT DRAWS THE GREATEST POWER. OTHER RECOMMENDED ATTACHMENTS MAY DRAW SIGNIFICANTLY LESS POWER.

IMPORTANT: FAILURE TO FOLLOW THESE SAFETY INSTRUCTIONS AND WARNING COULD RESULT IN SERIOUS INJURY. MISUSING YOUR OPTIMUM 9400 3RD GENERATION MAY CAUSE DAMAGE AND VOID YOUR WARRANTY.

GETTING TO KNOW YOUR OPTIMUM 9400 3RD GENERATION



HOW TO USE YOUR OPTIMUM 9400 3RD GENERATION

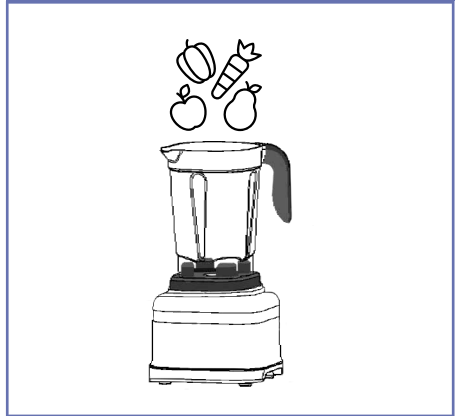
VARIABLE SPEED DIAL FUNCTION

1. Place the blender base on a clean, dry, flat surface.

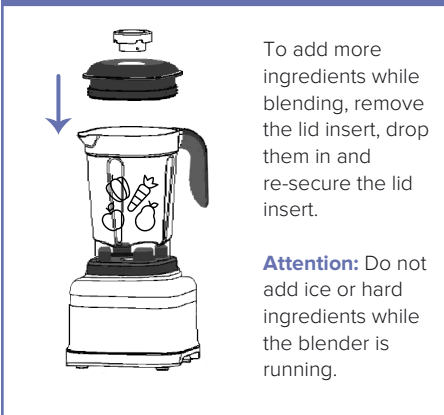
2. Position the blending jug securely on the motor base.



3. Add ingredients to the blending jug, with liquids first, soft ingredients next and hard ingredients last.



4. Attach the lid insert to the blending jug lid, then secure the lid firmly onto the blending jug.

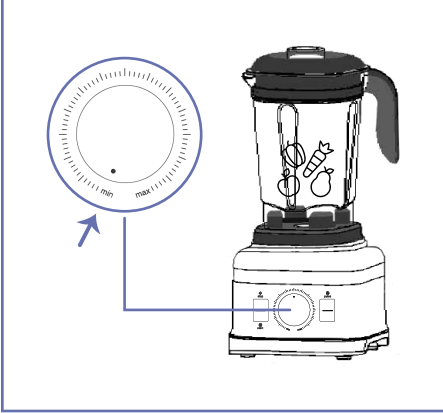


5. Plug the power cord into an outlet and keep your hands away from the inside of jug while the blender is in use.

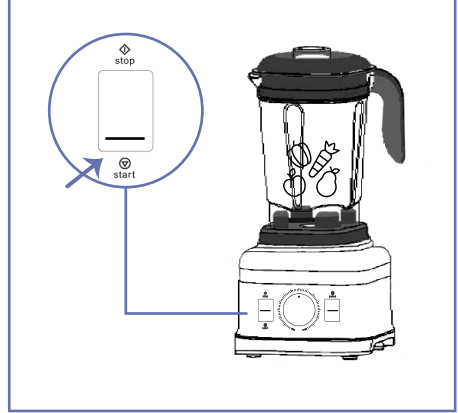


HOW TO USE YOUR OPTIMUM 9400 3RD GENERATION

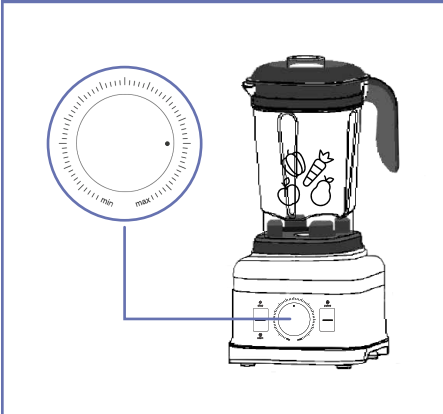
- 6.** Set the variable speed dial to low speed 1.



- 7.** Press down the start/stop switch to begin blending.



- 8.** Adjust the speed by turning the variable speed dial clockwise to increase or counterclockwise to decrease, choosing between speeds 1-12.



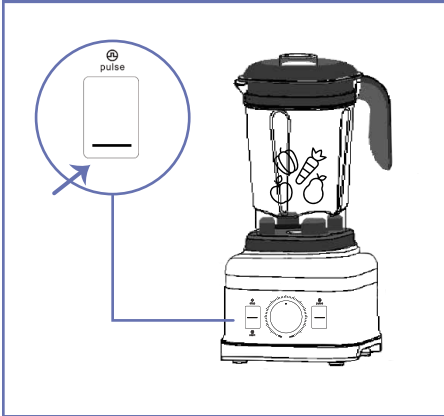
- 9.** Press up the start/stop switch to stop blending.



HOW TO USE YOUR OPTIMUM 9400 3RD GENERATION

PULSE FUNCTION

- 1. Press down and hold** the pulse switch to blend at high speed.



- 2. Release** the switch to stop blending.



IMPORTANT:

- ▶ Never place the blending jug on the motor base while the motor is running, or remove it before the blender has fully stopped running.
- ▶ Avoid tilting or shaking the blender jug while it's in operation.
- ▶ Do not blend boiling liquids.
- ▶ Do not blend continuously for more than 7 minutes.
- ▶ Never use carbonated liquids in the blend jug, as it may result in injury.
- ▶ Never exceed the MAX FILL LINE when adding food or liquids to the blending jug.
- ▶ Be careful not to over blend ingredients.
- ▶ Use the pulse function to break up hard ingredients first with high speed.
- ▶ Make sure the blending jug is completely dry when blending ice, fresh herbs, garlic, onion, zest, breadcrumbs, nuts or spices.
- ▶ Use a plastic spatula only when the blender is turned off. Never use metal utensils, as they may damage the jug or blades.
- ▶ Blending hard ingredients and spices may cause some clouding on the inside of the blending jug, but this will not affect the blenders performance.
- ▶ Do not store food or liquids in the blending jug.
- ▶ Always unplug the blender before reaching into the blending jug.

BLENDING TIPS

Start at low speed: When making a smoothie, always start on a low speed and gradually increase to a higher speed. Depending on your ingredients, you may need to reach the highest speed to achieve a smooth, creamy texture.

Adjust your speed: Optimum blenders perform best at high speeds, especially when blending thick mixtures or pulverizing foods. We recommend avoiding low speeds for thick ingredients, as this may cause the blender to overload. High speeds are more efficient for blending tough ingredients as they generate less heat, allowing the fan to work faster and dissipate heat more easily.

Adjust your quantities: Each blender has a maximum fill line showing the safest level for ingredients. Exceeding this, especially with thick or frozen ingredients can cause overheating. We suggest blending in smaller batches and using less ingredients at a time. Ingredients like cooked potatoes, rice or beans can be especially tough on the motor, so consider halving the quantities and adding extra liquid for smoother blending.

Use the tamper: The tamper tool helps eliminate air pockets and speeds up the blending process for thick blends. It's especially useful for frozen chunks, thick soups or when grinding harder ingredients like nuts and grains, as it pushes everything towards the blades for smoother results.

Layer ingredients: Start by adding liquid ingredients like water or juice, followed by softer ingredients such as leafy greens or yoghurt. Next, layer in juicy fruits and vegetables like cucumbers or tomatoes, followed by firmer ones like apples and carrots. Add frozen fruits and vegetables last, like acai blocks or frozen banana, ensuring they thaw for a few minutes and are broken into smaller pieces before blending. Finally top off with ice. This layering method helps your ingredients blend more evenly for smoother consistencies.

Cover the blades: For the best blending results, make sure there are enough ingredients in the blending jug to fully cover the blades. This will allow the blender to create a perfect vortex, blending everything for smooth results.

Full jug blending: Optimum blenders are powerful enough to handle a full jug of ingredients with ease. As ingredients blend down, you can even add more through the lid insert opening while the blender is running.

Quick chopping: For a fast dice, simply drop ingredients like onion, garlic or carrot through the lid insert opening while the blades are spinning.

Wet chopping: To quickly mince or chop large amounts of vegetables like cauliflower, start by breaking them into large chunks and placing them in the blending jug. Add enough water to ensure the vegetables float above the blades. Then pulse the blender until you reach the desired texture. Finally, strain the water and your vegetables are ready to use.

BLENDING TIPS

Avoid overheating: During the first few uses, you might notice a slight burning smell. This is normal and is a result of the lubricants used in manufacturing. The smell will fade after around 20-50 blending cycles.

Avoiding air pockets: Air pockets can form when thick ingredients don't circulate properly, leading to uneven blending. To prevent this happening, use the tamper tool to push ingredients towards the blades and layer ingredients correctly, starting with liquids first. If the mixture is still too thick, adding a bit of liquid will help maintain a smooth, continuous blend.

Nut butters: For silky smooth nut butters, begin by adding 300-350 grams of roasted nuts (make sure they're completely cool) to the blender jug. Blend on high speed and use the tamper tool to press the nuts towards the blades. Nut butters can take a few minutes as the oils release, transforming the mixture into a creamy spread. If you prefer a thinner consistency, add a small amount of oil near the end of blending.

CLEANING AND MAINTENANCE

Always clean your Optimum 9400 3rd Generation after each use to maintain its hygiene and longevity. Leaving food in the blender can lead to bacteria growth and may cause staining to the blender jug.

To clean the blender base:

1. Switch off and unplug the blender from the outlet.
2. Wipe the cushion pad and surfaces of the blender base with a soft, damp cloth. If needed, use a mild detergent to remove any dried food. Never immerse the motor base in water or any other liquids.
3. Thoroughly dry the blender base with a clean, soft cloth.

To clean the blending jug:

1. After each use, rinse the blending jug thoroughly with warm, soapy water. Be sure to keep the underside of the jug dry to prevent water damage to the blade assembly.
2. Add one to two drops of dish soap to the jug and fill it halfway with warm water.
3. Secure the lid and lid insert, then place the blending jug on the blender base.
4. Start the blender at low speed 1 and gradually increase to speed 5.
5. Let it run on speed 5 for 10-60 seconds, depending on the thickness of the contents, as thicker-blends may need longer to clean.
6. Pour out the soapy water and rinse thoroughly.
7. Turn the blending jug upside down and allow it to air dry.

To deep clean the blending jug:

1. Fill the blending jug with 2 cups of cool water and 2 cups of white vinegar.
2. Let it soak for 8-12 hours.
3. Pour out the solution and rinse the blending jug thoroughly.
4. Follow the standard blending jug cleaning steps to finish cleaning the blending jug.

IMPORTANT: DO NOT PLACE THE BLENDING JUG, LID, LID INSERT OR TAMPER TOOL INTO THE DISHWASHER.

IMPORTANT: DO NOT SUBMERGE THE JUG IN WATER OR PRESSURE RINSE IT UPSIDE DOWN AS THIS WILL CAUSE IRREVERSIBLE DAMAGE TO THE BLADE ASSEMBLY BEARINGS.

TROUBLESHOOTING

Problem	Solution
Blender won't turn on	Check the blender is plugged in and the power is switch on. Check the jug is properly aligned on the motor base. Check the overload switch underneath the blender base as it may have been triggered.
Blender stopped working midway through blending	Turn off and unplug the blender. Check if anything is blocking the blades. Check the overload switch underneath the base. Allow blender to cool for 30 minutes if overheated. If issue persists, contact after sales support.
Blades aren't spinning	Turn off and unplug the blender. Check there are no obstructions in the jug or blades. If the blades are still not spinning, check the motor for any signs of damage. If issue persists, contact after sales support.
Ingredients aren't moving in the jug when blending	Check ingredients are put in the jug in the correct order, with liquids at the bottom and solids on top. If ingredients are too thick, add more liquid or use the tamper tool to help move ingredients towards the blades.
Blender isn't blending evenly	Make sure ingredients are loaded in the correct order, with liquids first, followed by solids on top. Try stopping the blender and using the tamper tool to redistribute ingredients. You can also blend in smaller batches for better consistency. Check the blade assembly for any obstructions or damage.
Blend is not smooth, with lumps and chunks	Check ingredients are properly layered in the jug, starting with liquids. Use the tamper tool or stir if lumps persist. Try blending on a higher speed or for longer and allow frozen ingredients to thaw slightly.
Blender is making strange noises	Check if the blender jug is properly assembled and inspect it for any damage. If noise persists, stop the blender and check for any obstructions, such as ingredients stuck in the blades or jug. Make sure the blender is not overloaded. If the problem continues, contact after sales support.

TROUBLESHOOTING

Problem	Solution
Blender has overheated	Turn off the blender and unplug it. Allow it to cool down for 30 minutes before using it again. Make sure the jug isn't overloaded and you're not blending for extended periods without breaks. Check the overload switch and make sure there is proper airflow around the blender. If issue persists contact after sales support.
Blender has a strong electrical smell	Turn off and unplug the blender. A slight electrical smell is normal at first but should dissipate after 20-50 blender cycles. It may return when blending heavy loads. If the smell persists, check the blade assembly for damage and contact after sales support.
Electrical smell is back again	Turn off and unplug the blender. If the electrical smell returns, avoid running the blender for extended periods. Make sure the motor isn't overworked by reducing quantities or blending in smaller batches. If smell persists, contact after sales support.
Jug is leaking	Check the jug shell for any cracks or damage. Also check the blade assembly for any signs of damage. If the jug or blade assembly is damage, contact after sales support.
Jug is now cloudy or stained. How do you clean it?	Half fill it with cool water and half fill with white vinegar. Let it soak for 8-12 hours, then empty the jug, wash with dish soap and rinse thoroughly. This will help remove stains and restore clarity.
Blender is leaving black or brown residue on the cushion pad	Black or brown residue on the cushion pad may indicate an issue with the bearings in the blade assembly. Check for damage or wear. If problem persists, contact after sales support.
Blade assembly has tarnishing, an orange patch or has gone dull. Isn't it stainless steel?	Tarnishing or dullness can occur from acidic ingredients or harsh cleaning. Clean blades promptly and avoid harsh cleaners. Contact after sales support if the issue persists.
Accidentally left something in the blender jug that damaged the blade assembly	Check the blade assembly for visual damage. If the blades are bent, cracked or not functioning properly, contact after sales support.
Blender is shaking or vibrating excessively	Make sure the blender is on a flat, stable surface. Check the jug is properly aligned with the drive socket and sitting flat on the cushion pad. If shaking continues, reduce amount of ingredients or try smaller batches. Also check the blade assembly for any damage. If issue persists, contact after sales support.

TECHNICAL SPECIFICATIONS

Product Name:	Optimum 9400 3rd Generation
Power:	1500W
Voltage:	220-240V
Frequency:	50-60Hz
Capacity:	2L
Dimensions:	45 x 21 x 24cm (HxWxD)
Net weight:	4.8kg
Gross weight:	5.4kg



Disposal:

Do not dispose of this device with normal household waste. When it reaches the end of its service life, it must be taken to a designated collection point for recycling electrical and electronic equipment. The materials in this product are recyclable as indicated by their labels. By properly recycling or repurposing this device, you help protect the environment. Contact your local municipal to find out where the nearest disposal facility is located.

WARRANTY TERMS & CONDITIONS

The warranty outlined below only covers distributors of the Optimum range of appliances. Please contact your distributor for a full product warranty.

Effective as of 1st January 2014

1. Optimum® (“we”) warrants this appliance to be free from defects in materials and workmanship. As long as you use it according to this user manual, Optimum® warrants that it will perform satisfactorily in household use for a period of 1 year.
2. Any warranties beyond this standard period are offered as extended terms by the selling distributor. This means you can only claim them through that provider.
3. We will repair, replace your appliance if any defects occur under normal use and care within this manufactures warranty period at our discretion and only if the selling distributor cannot do so. This is done solely at our option with no charge for parts. This warranty does not extend to any accessories whether included or purchased separately. If your distributor determines that your appliance has a major fault, they may offer a replacement at their own discretion.
4. If your appliance needs repair while it is under warranty and your distributor cannot provide the repairs, you are responsible for the cost of returning it to us (or an approved service provider), and also for the cost returning it back to you.
5. Whilst your appliance is in transit, you assume all risk for it. The warranty does not cover any further damage during transportation.
6. You must ensure that you properly package your appliance when you return it to avoid any damage to it during transit.
7. To enable us to process your warranty claim, ensure you include an explanation of any problem. We will not look for faults for you and will only repair described faults as covered under warranty.
8. This full warranty is void if your appliance has been subjected to abuse, negligence, accident, alteration, failure to follow operating instructions, or exposed to abnormal or extreme conditions.
9. Cosmetic changes that do not affect performance will not be considered defects or fall under this warranty. These changes include discoloration of any parts of your appliance, or the effects of using abrasive cleaners. The warranty does not cover cleaning or removing any food products from your appliance, or repairing any damage caused by allowing them to build up.
10. This warranty does not cover normal wear and tear on your appliance or its parts.
11. This warranty does not cover any defect caused by an accident, misuse, abuse, improper installation or operation, lack of reasonable care, unauthorized medication, loss of parts, tampering or attempted repair by anyone we have not authorized to make repairs.
12. The warranty will not apply if the damage, malfunction of failure results from alterations, accident, misuse, abuse, fire, liquid spillage, maladjustment of customer controls, use on an incorrect voltage, power surges and dips, thunderstorm activity, acts of God, voltage supply problems, tampering or unauthorized repairs by any persons, use of defective or incompatible, exposure to abnormally corrosive conditions or entry by any insect, vermin or foreign object in the product.
13. The warranty does not cover damage from using your appliance with an alternate power source (e.g. solar, inverter, generator, etc). We do not recommend using these devices to power your appliance.
14. You must keep your purchase docket and receipt as both proof of purchase, and proof of the date on which you made the purchase. You will need to present your purchase docket or receipt when making a claim under this warranty.
15. If you do not present your receipt of purchase, this warranty is invalid. Consumer Law allows us to request reasonable proof of purchase to service a warranty claim.
16. This warranty does not imply, intend to or detract from any consumer rights listed in, and able to be enforced from, Regulated Consumer Law. If any condition is found to be breach of the Consumer Law, only that single condition shall be void, and all other conditions will remain in place.

CONTACT US

Please contact the distributor located in the country where you made your original purchase for all support, servicing and warranty.

Your distributor is:



Call to speak to one of our customer service representatives during business hours.

Australia 1300 309 900

New Zealand 0800 741 369

24/7 After Hours Support, Appliances Faults, Repairs And Warranty.

Australia and New Zealand

<https://froothie.com.au/pages/customer-care>
support@froothie.com.au, support@froothie.co.nz

**TO FIND OUT MORE, VISIT FROOTHIE INTERNATIONAL
AND SELECT YOUR COUNTRY.**

www.froothieinternational.com

